

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

AFDS DUMP STATION

GAS TYPE: NATURAL LP

STANDARD FEATURES

- Heavy duty Stainless Steel radius rail.
- 10 gauge all welded body construction.
- 304 Stainless Steel support throughout the unit.
- Easy to operate.
- 120v, 500 watts, 4.2 amps.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Heat lamp.
- Stainless Steel top/side tray..



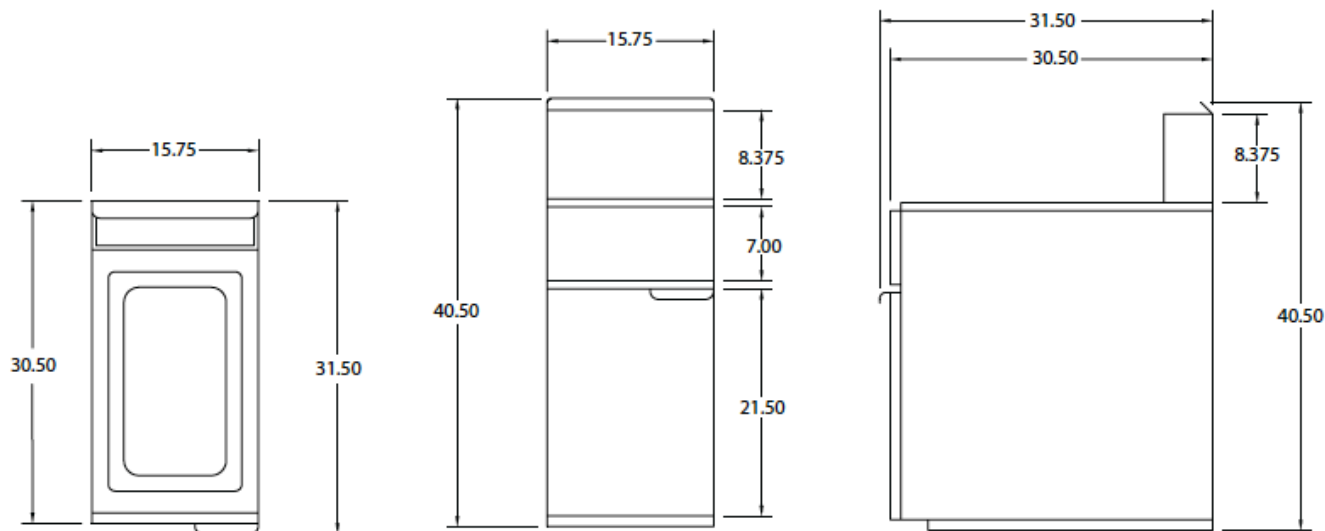
AFDS
Shown with optional casters

American Range Model AFDS, Dump Station is a perfect accessory for finished fried products. Convenient size allows you to place in your cook line for easy access. Available as a solid work top or with cut out, pan and screen, and optional heat lamp. The drain station provide a convenient way to get you through busy rush periods by giving you a place to hold your freshly fried product.

The American Range AFDS Dump Station is designed and built to provide superior performance and durability.



AFDS DUMP STATION



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Model	Total BTU	Width	Depth	Height	Cooking Area	No. of Burners	Shipping Weight	Lbs.	Kg.
AFDS	Top drain section with storage cabinet	15 1/2"	30 1/2"	45 3/4"	12" x 20" x 4"	N/A		80	37

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GAS SUPPLY:

3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.